



# LIVE VIRTUAL EVENT ON ZOOM

— OCTOBER 16, 2020 —



**COOK LIVE WITH CELEBRITY  
CHEF MARCUS SAMUELSSON AND  
CREATE THE YES, CHEF COCKTAIL!**

**GET TICKETS AT  
[WCNY.ORG/TASSTEOFFAME](http://WCNY.ORG/TASSTEOFFAME)**

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**KENDAL**  
at Ithaca

**YES, CHEF COCKTAIL RECIPE ON BACK**



# Yes, Chef Cocktail

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## **INGREDIENTS:**

- 2 sprigs mint
- $\frac{3}{4}$  oz. honey syrup
- $\frac{3}{4}$  oz. ginger beer
- $\frac{3}{4}$  oz. pineapple juice
- $\frac{1}{2}$  oz. fresh lime juice
- 1  $\frac{1}{2}$  oz. vodka
- 1 mint leaf

## **DIRECTIONS:**

### **Honey Syrup:**

- 1) Bring equal parts water and honey to a boil.
- 2) Let cool before using.

### **Cocktail:**

- 1) Rub the mint sprigs between your palms and drop them into a glass.
- 2) Add the honey syrup, ginger beer, pineapple juice, lime juice, and vodka to a cocktail shaker. Fill with ice and shake.
- 3) Pour the drink into the glass and garnish with the mint leaf.

**Prep time: 5 mins   Serves: 1**